

Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the application.

Listing of Claims:

1. (Previously amended) A process for producing a chocolate drink containing at least 2% of cocoa, comprising the following stages:
 - (i) inserting, into a coffee machine operating by percolation under pressure of a dose of coffee, the capsule of claim 12,
 - (ii) injecting water in order to solubilize the concentrate, and
 - (iii) recovering the chocolate drink.
2. (Canceled)
3. (Previously amended) The process as claimed in claim 2, characterized in that said concentrate has a percentage of dry matter of 60 to 90%, inclusive, and 21g of said concentrate is completely solubilized by the passage, at a temperature of 60 to 70°C and at a maximum pressure of 6×10^5 Pa, of a maximum of 90g of water.
4. (Previously amended) The process as claimed in claim 3, characterized in that the concentrate has a density of 1.15 to 1.45 kg/l.
- 5 (Previously amended) The process as claimed in claim 3, characterized in that the concentrate has a viscosity of between 1300 and 2900 mPa/s.
6. (Previously amended) The process as claimed in claim 3, characterized in that said concentrate is in liquid form.
7. (Previously Amended) A concentrate of an instant chocolate drink comprising:
a cocoa taste enhancer produced by a process comprising macerating cocoa nibs in the presence of water to form a juice, recovering the juice, and concentrating the juice, and
cocoa powder.
8. (Previously Amended) The concentrate as claimed in claim 7, characterized in that 21g of said concentrate is completely solubilized by the passage of a maximum of 90g of water,

said water being at a temperature of 60 to 70°C and at a maximum pressure of 6×10^5 Pa, for a percentage of dry matter of 60 to 90%, inclusive.

9. (Previously amended) The concentrate as claimed in claim 8, characterized in that it has a density of 1.15 to 1.45 kg/l, inclusive.

10. (Previously amended) The concentrate as claimed in claim 8, characterized in that it has a viscosity of 1300 to 2900 mPa/S, inclusive.

11. (Previously amended) The concentrate as claimed in claim 8, characterized in that it is in liquid form.

12. (Previously amended) A capsule for a coffee machine operated by percolation under pressure, characterized in that it contains a concentrate according to claim 7.

13. (Currently Amended) The capsule a claimed in claim 12, characterized in that its useful volume is from 10 to 40 ~~mill~~ ml, inclusive.

14. (Previously Amended) A chocolate drink comprising the concentrate of claim 7 having at least 2% solubilized cocoa.

15 - 16. (Canceled)

17. (Previously Presented) The concentrate of claim 7, wherein the cocoa nibs are macerated in an alkaline solution.

18. (Previously Presented) The concentrate of claim 7 further comprising adding an alkaline compound to the juice.

19. (Previously Presented) The concentrate of claim 7 having a density of 1.15 to 1.45 kg/l.

20. (Previously Presented) The concentrate of claim 7 having a viscosity of 1300 to 2900 mPa/s.

21. (Previously Presented) The concentrate of claim 7 wherein the maceration is at a temperature of between 50 and 100°C.